



## Vall del Calàs

### D.O. Montsant

#### Grape varieties:

- 60% Garnacha
- 40% Merlot

#### Harvest:

- Handpicked; from mid September until mid October
- Certified Ecologic Plantation (CCPAE)

#### Winemaking:

- Temperature controlled fermentation (27-29°C; indigenous yeast)
- Maceration: 14-20 days; all three varieties were vinified separately
- Malolactic fermentation in tank
- No fining
- Not cold stabilized, light filtration

#### Ageing:

- 12 months in new and one year old French oak barrels, light and medium toasted

#### Total production:

- Approximately 5.000 bottles (75cl)

#### Analysis:

- 15 % vol. Alcohol
- 5 g/l acid (tartaric)
- <2 g/l residual sugar

#### Tasting note:

- Deep red color. Complex aromas of ripe dark fruit, wild herbs and berries. Showing very spicy on the mouth with some vanilla, dark exotic fruit flavor nuances, intensive and concentrated. Complex but still elegant, perfectly balanced with nicely vibrant acidity. Elegant Glycerin sweetness and a serious ripe tannin structure.

#### Food pairing:

- Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (mussaka, ratatouille), cheese.



VEGAN